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ABSTRACT

The citations in this annotated bibliography focus on hygiene and sanitation in the preparation of food and standards for food service to the public. Materials cited can be obtained through interlibrary loan through a local library or directly from the National Agricultural Library. The bibliography was derived from online searches of the AGRICOLA database; there are 63 citations. (JD)

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Quick Bibliography Series

Food Safety and Sanitation Audiovisuals January 1979 - December 1988

63 Citations

March 1989

NAL-BIBL. QB 89-42

Prepared by:

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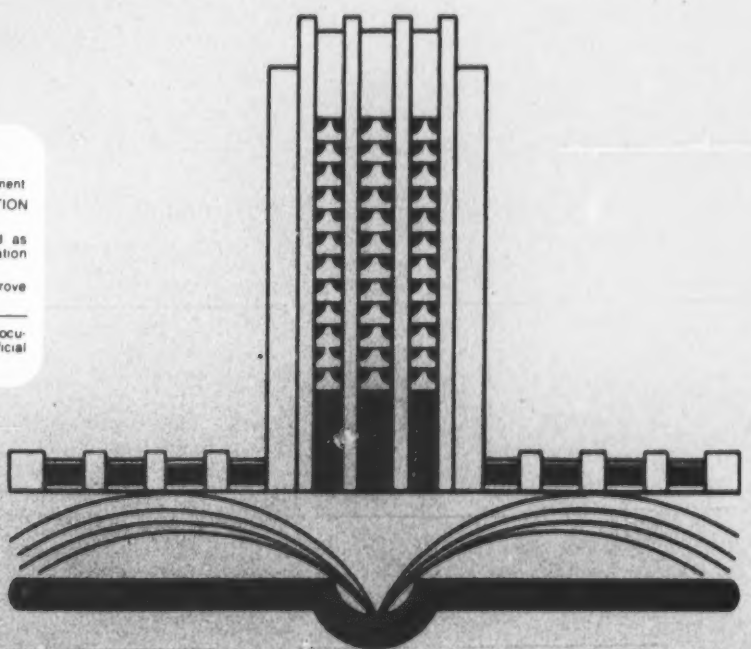

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FOOD SAFETY AND SANITATION

SEARCH STRATEGY

S1	327	DT=INSTRUCTIONAL
S2	106	DT=KIT
S3	885	DT=MEDIA
S4	534	DT=MOTION
S5	21	DT=POSTER
S6	1334	DT=INSTRUCTIONAL OR DT=KIT OR DT=MEDIA OR DT=MOTION OR DT=POSTER
S7	52	DT=OTHER ACCOMPANYING MATERI
S8	7	DT=POSTERS
S9	199	DT=RECORDING
S10	407	DT=SLIDE
S11	657	DT=OTHER ACCOMPANYING MATERI OR DT=POSTERS OR DT=RECORDING OR DT=SLIDE
S12	1	DT=SLIDES
S13	22	DT=TRANSPARENCY
S14	1	DT=VIDEO
S15	41	DT=VIDEOCASSETTE
S16	65	DT=SLIDES OR DT=TRANSPARENCY OR DT=VIDEO OR DT=VIDEOCASSETTE
S17	431	DT=VIDEORECORDING
S18	1	DT=VIDEOTAPE
S19	902	DT=AV
S20	25	DT=CHART
S21	362	DT=FILMSTRIP
S22	1199	DT=VIDEORECORDING OR DT=VIDEOTAPE OR DT=AV OR DT=CHART OR DT=FILMSTRIP
S23	2	DT=FLIP CHART
S24	23	DT=GAME
S25	25	DT=FLIP CHART OR DT=GAME
S26	2178	S6 OR S11 OR S16 OR S22 OR S25
S27	33448	SF=FNC (FOOD AND NUTRITION)
S28	1541	S26 AND SF=FNC
S29	1353	SANITATION
S30	1386	CLEANING
S31	25281	HYGIENE
S32	116233	FOOD
S33	4780	SAFETY
S34	1331	FOOD(W)SAFETY
S35	28755	SANITATION OR CLEANING OR HYGIENE OR FOOD()SAFETY
S36	116233	FOOD
S37	26410	SERVICE? ?
S38	4137	FOOD(W)SERVICE? ?
S39	1070	FOODSERVICE? ?
S40	4278	FOOD()SERVICE? ? OR FOODSERVICE? ?
S41	535	S35 AND S40
S42	79	S41 AND S28

0001
Back injury preventionthe inside story. --.
United States? : American Bakers Association, 198-? . Presentation by American Bakers Association and Industrial Relations Safety Subcommittee. 79 slides : col. + 1 sound cassette (15 min.) : 1 7/8 ips., mono.) in notebook. (NAL Call No.: DNAL Slide no.166 F&N).
Abstract: This program developed by the American Baker's Association consists of 79 color slides of food service workers in on-the-job settings. The main emphasis of this program is to teach employees ways of preventing unnecessary back strains and/or injury. Right and wrong methods of moving, lifting, and working with day-to-day tasks are shown as examples. Back injuries can be very painful and may take a long time to heal. The slogan "The back you save may be your own" is used to stress the importance of careful work habits and though-out physical actions. (ls)

0002
Care and cleaning of kitchen machines. NEM. -.
Encino, Calif. National Educational Media 1979. 1 reel, 12 min. : sd., col. ; 16 mm. (NAL Call No.: TX912.C3 F&N AV).
Abstract: Kitchen machines, essential to large cooking operations, must be properly cleaned and maintained. Clean removable parts, such as beater and blades as soon after use as possible and check for damage. Unplug all electric and turn off all gas equipment before cleaning. Clean with a damp soapy, but not sopping sponge, starting at the top of the machine and working toward the base. Different pieces of equipment require different types of detergents; make sure to use the right one. After the equipment has been cleaned, it shoud be inspected to make sure that cords are not frayed, door seals are tight, blades are sharp, and lubrication levels are right. Repairs and lubrication should be done by a trained maintenance person. When using kitchen machines, be alert for problems such as overheating or malfunctions. If a problem arises, shut off the machine and have it checked and the problem corrected before reusing.

0003
Cleaning and sanitizing.
Culver City, Calif. : Comprenetics, 1972. Title from container. 1 film reel (15 min.) : sd., col. ; 16 mm. --. (NAL Call No.: DNAL Motion picture no.22 F&N).
Abstract: Clean and sanitary equipment in a hospital setting, the focus of this film, basically depicts the required steps of the food service worker for this job. Scraping, scrubbing, and sanitizing methods, highlights of this animation, are reviewed in detail in a multiple choice format. (jdb)

0004
Cleaning products are expensive.
United States? : Mark-Maris, Inc., 198-? . "Mark-Maris, Inc. presents an educational series for food service personnel. 46 slides : col. + 1 sound cassette (11 min., 1 7/8 ips., mono.) + 1 test sheet. (NAL Call No.: DNAL Slide no.133 F&N).
Abstract: This slide-cassette program is designed to reduce cleaning-product waste by food service personnel. The importance of keeping expenses are emphasized by naming the negative alternatives such as price increases, smaller raises, and layoffs. The employees are told to follow label directions and mix the products correctly. Safety precautions are important considerations at all times. Gloves and goggles should be worn while cleaning and different products should never be mixed. The viewer gains awareness of the potential hazards which may result when using cleaning products and learns to follow directions carefully in order to assure safety and reduce costs. (ls)

0005
Cold food handling.
Culver City, Calif. : Comprenetics, 1972. 1 film reel (15 min.) : sd., col. ; 16 mm. (NAL Call No.: DNAL Motion picture no.17 F&N).
Abstract: Using specific examples of workers in a food service kitchen, optimal storage conditions, as well as handling techniques, are covered in an informative and organized presentation. After each section of information is presented, a question and answer session reviews the material. Foods discussed include all types of perishable foods, such as meats, dairy products, fruits ano vegetables, grain products, and leftover foods. (ls)

0006
Control of rats and mice.
Culver City, Calif. : Comprenetics, 1972. Title from container. 1 film reel (17 min.) : sd., col. ; 16 mm. --. (NAL Call No.: DNAL Motion picture no.24 F&N).
Abstract: Basic questions on rodent control in a food service situation are reviewed in a multiple choice format. How rats spread infestation, methods of control in the kitchen, ways to rid a kitchen of rodents, nesting sites, and the importance of the supervisor's role in ridding the working area of rodents are important factors depicted in an unanimated cartoon style. The importance of cleanliness is repeatedy stressed. (jdb)

0007
Don't forget.
(Saipan Trust Territory of the Pacific Islands Nutrition Education and Training Program, Food and Nutrition Service Office 1980?). NET funded. 1 poster : b&w ; 59 x 45 cm. (NAL Call No.: TX911.3.S3D65 F&N AV).
Abstract: The poster reminds foodservice workers to cover food, wash their hands,

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serve food just before it is to be eaten and clean equipment to improve its function and extend its life. (js)

0008
Finger lickin' good. M. Olsen. -. ; Olsen, M.~Reid, R.~Mayo, C. Blacksburg Virginia Polytechnic Institute and State U. 1980. 1 cassette, 40 min. : sd. ; col. 3/4 in. (NAL Call No.: LB3475.F5 F&N AV).
Abstract: The need for food of high nutritional quality in food service operations is recognized by food service managers and menu planners in the school systems. Principles and objectives are discussed for menus, food production techniques and sanitation practices. Type A pattern menus meeting nutritional requirements for pre-school, elementary and secondary school planners are presented. High quality ingredients inspected and properly stored in the production facility, should be used. To insure flavor quality and nutrient value, food service producers must plan inventory and quality control of food and food serving equipment. Controlled portion size, standardized recipes and proper handling of leftover food products maintain original quality. Food service personnel can identify conditions of proper sanitation in serving and storage areas in order to avoid biological and chemical hazards such as bacterial growth, pesticides and cleaning agents.

0009
Flies, filth and food, part 1 Continental Film Productions Corp.
Chattanooga, Tenn. Continental Film Productions Corp. 1971. Sound accompaniment compatible for manual and automatic operation ~Includes leader's guide. 1 filmstrip (92 fr.) : col. ; 35 min. + 1 sound cassette (15 min.). (NAL Call No.: RA641.F6F55 Pt. 1 F&N AV).
Abstract: Flies are common pests which create a public health menace, but ecological facts of the fly's life cycle give clues to fly control. Flies are attracted by the odors of food preparation, cooking, and decaying garbage and animal wastes (where the eggs are laid). In the 2-4 week life span of the female, 500 eggs may be laid, at preferred temperatures of 80-90 degrees F. Flies carry disease bacteria, fungal spores, tapeworm eggs and protozoan cysts which may be transmitted to food by direct contact. Therefore, fly control depends on sanitation and exclusion. Knowledge of the breeding conditions which could generate enormous fly populations makes it important to kill each fly seen at food establishments or waste facilities. Odors and litter should be eliminated to the extent possible; garbage containers and surface areas should be kept clean, with rubbish sealed within plastic bags. Washrooms must be sanitary. Flies can be screened out with mesh, forced air or electric grids. All food service employees must be aware of, and practice, fly control techniques.

0010
Food preparation created by Visual Education Corporation.
New York Butterick Publishing 1978. Sound accompaniment compatible for manual and automatic operation. 4 filmstrips (328 fr.) : col. ; 35 mm. 4 sound cassettes (43 min.) + 1 teacher's guide (32 p.) --. (NAL Call No.: TX911.2.F65 F&N AV).
Abstract: A 4-part training kit covers principles and practical techniques for enhancing job performance of workers in foodservice. This food preparation program covers. the professional kitchen, a group effort; planning and organizing; the principles of cookery; and quality control. A teachers guide has a list of benavioral objectives, working vocabulary, and information on introducing the filmstrips, and subsequent discussion questions and activities. Material covered includes: the areas of food preparation, inventory, and sanitation in the professional kitchen; illustrated examples of how different food preparation personnel (e.g., fast-food and prep cooks) use planning techniques; how the nutritional value and quality of the foods in the 4 food groups are affected by different cooking techniques; and precise measurement and handling for quality control using standard recipes.

0011
Food preparation Procter & Gamble Educational Services.
Cincinnati, Ohio Procter & Gamble Company c1983. 1 book (88 p. : ill. ; 28 cm.), 1 student worksheet booklet (22 leaves), 1 poster, 6 transparency masters ; in folder 29 cm. (NAL Call No.: TX651.F62 F&N AV).
Abstract: A food preparation education kit includes a teacher's guide for teaching students the basics of food preparation, covering 6 educational modules for food preparation in the home and 7 educational modules on commercial preparation facts and procedures. Nutrition essentials, meal management, initial steps in food preparation, baking and frying skills, and microwave cooking and baking are covered. In the area of foodservice operations an overview of the foodservice industry, its responsibilities and opportunities, planning a foodservice career, basic food preparation skills, use of fats and oils, and sanitation and food safety are covered. The kit also includes a food safety checklist poster, 4 master visuals on home food preparation and 2 on foodservice operations, and 15 student worksheet topics on home food preparation and 7 on foodservice operations. (wz)

0012
Food safety (developed by Experience Education, Swanson Center for Nutrition and the Nebraska Department of Education).
Red Oak, Iowa Experience Education 1980. NET funded ~Includes teachers guide, food service guide, 60 books, 5 pads, 4

posters, 8 transparencies, 8 transparency mounts, 1 filmstip/cassette set, 1 sound cassette, 1 blank 30 min sound cassette, 1 1000 ml. pyrex beaker, 2 glass stirring rods, 1/4 lb standard methods agar, 20 disposable petri dishes, 2 magnifying glasses, 1 microorganism bulletin board display, 1 scroll and box, 2 towels, 1 list, 30 hairnets, 5 scripts, 8 bulletin board headings, 1 set of tables, and 1 marker. 1 kit ; in cylindrical container 51 x 33 cm. --. (NAL Call No.: TX364.E94 F&N AV (no. 7)).
Abstract: A classroom-cafeteria nutrition education package includes instructional materials and most supplies needed to conduct 9 activities which help 30 students become familiar with the need for and methods of maintaining food safety. Activities, each divided into 2 or more steps, enable students to "meet the microbes:" identify types and sources of bacteria and conditions conducive to their growth; understand the role of insects in food contamination; see how food is kept safe in the school kitchen; and understand the purpose of food additives. The teacher's guide includes lesson plans for all activities and worksheet masters. The food service's guide provides the same lesson plans and suggestions for coordinating classroom and cafeteria activities and increasing food service's involvement in nutrition education activities. (js)

0013
Food safety is no mystery.
Washington, D.C. : United States Dept. of Agriculture, Food Safety and Inspection Service, Information and Legislative Affairs Staff, Public Awareness Office, 1987. "Developed by United States Department of Agriculture, Food Safety and Inspection Service" - Trainer's manual. 1 videocassette (VHS) (34 min.) : sd., col. ; 1/2 in. + 1 trainer's manual, 4 posters, 1 evaluation card. (NAL Call No.: DNAL Videocassette no. 237 F&NDNAL FNC TX945 .F6).
Abstract: Various learning activities and resource materials are included in this food safety training package developed by the U.S. Department of Agriculture Food Safety and Inspection Service. The package emphasizes four critical elements in food safety: sanitation and personal bygiene, safe food preparation, preventing cross contamination, and safe cooling and reheating. The package consists of: 1) a 34-minute videotape featuring an investigation of safe and unsafe food preparation practices at a diner, nursing home, school, and hospital; 2) a trainer's manual of learning activities designed for demonstrating food safety concepts and practices during inservice workshops; 3) a set of four color posters illustrating the critical elements of food safety; and 4) an evaluation card to report how effective materials were in promoting food safety. The training package is designed for dietitians, food service directors, and other foodservice professionals working in a variety of intitutional and commercial settings.

0014
Food service sanitation.
; Little, David. Kansas City, Mo. RMI Media Productions, Inc. (1976). Sound accompaniment for automatic operation only. 99 slides : col. + 1 sound cassette (8 min.). --. (NAL Call No.: TX911.3.S3F661 F&N AV).
Abstract: Foodservice sanitation (personal hygiene; care of food and equipment; and proper storage) is discussed. Included are: hygiene and cleanliness, handling utensils, taking care of equipment and handling and storing food. It is stressed that sanitization is important because it kills germs which can cause infection. (kbc)

0015
Food service sanitation.
; Little, David. Kansas City, Mo. RMI Media Productions, Inc. (1976?). Sound accompaniment compatible for manual and automatic accompaniment. 1 filmstrip (99 fr.) : col. ; 35 mm. + 1 sound cassette (8 min). --. (NAL Call No.: TX911.3.S3F66 F&N AV).
Abstract: Foodservice sanitation (personal hygiene; care of food and equipment; and proper storage) is discussed. Included are: hygiene and cleanliness, handling utensils, taking care of equipment and handling and storing food. It is stressed that sanitization is important because it kills germs which can cause infection. (kbc)

0016
The Food service worker.
Culver City, Calif. : Comprenetics, 1972. Title from container. 1 film reel (15 min.) : sd., col. ; 16 mm. (NAL Call No.: DNAL Motion picture no.18 F&N).
Abstract: The purpose of this film is to stress the importance of being a member of the health care team to food service workers. Colorful illustrations present the information. The film teaches the viewer the important principles in the program by posing questions to the audience. The correct answer is then discussed to clarify rules, standards, and good personal habits. (ls)

0017
Food serviceskills & equipment /Prentice-Hall Media ; project editor, Tenby Storm ; producer, Richard Logan.
Tarrytown, N.Y. : Prentice-Hall Media, c1980. 10 filmstrips (660 fr.) : col. ; 35 mm. + 10 sound cassettes (ca. 139 min. : 1 7/8 ips) + 1 instructor's guide + 64 reproducible masters + 10 vocabulary lists. (NAL Call No.: DNAL Filmstrip no.175 F&N).
Abstract: Designed to provide students with a well-rounded knowledge of basic skills/tools necessary for success in the food services industry, this ten-part filmstrip series can be used as an introduction or review. Sanitation, customer service, table setting, food

management, food preparation/recipe reading comprise the main topic areas covered. Reproducible masters of various student activities and evaluations, along with an instructor's guide identifying learning objectives, content summary, and teacher-directed activities are included.

0018
Handwashing of kitchen utensils and glassware. NEM. -.
Encino, CA. National Educational Media 1979. 1 reel, 10 min. : sd., col. ; 16 mm. (NAL Call No.: TX912.H3 F&N AV).
Abstract: Care should be taken in the handwashing of commercial/industrial kitchen utensils, such as pots and pans, and glassware from a commercial bar. The first step in handwashing is to make sure that the washing, rinsing and sanitizing sinks are thoroughly clean. Use only nonabrasive cleaning implements, very hot water and the proper soap; if using a chemical sanitizer, follow the instructions on the label. After filling the washing, rinsing and sanitizing sinks, begin the washing process by scraping any food remains from pots into a garbage disposal or can--pots that have burned on food or food that sticks badly should be soaked. Wash thoroughly, then rinse thoroughly and let sit in the sanitizing agent the proper amount of time. Let the utensils and glassware dry on the drain board; towels get dirty and breed bacteria. When the water in the wash and rinse sinks gets dirty and cool, drain and clean the sinks and refill. Check the sanitizing sink with litmus paper to see if chemical is still active; if not change water.

0019
Health - an ounce of prevention Tel-Air Interests.
Miami, Fla. Tel-Air (1980). 1 film reel (15 min) : sd., col. ; 16 mm. --. (NAL Call No.: HV854.F32 (no.5) F&N AV).
Abstract: Day care center staff and day care home providers are responsible for maintaining a healthy and safe environment in their child care programs. The importance of hygiene and the need for safety is emphasized by a review of kitchen sanitation practices, proper temperatures for storing foods, and basic safety precautions. Cleanliness of work areas and utensils, and an awareness of potentially hazardous sites must be maintained. Advance planning on how to react to emergency situations in day care centers and homes is also important; emergency procedures should be familiar and emergency numbers kept handy. Health rules include using only food that is clean, fresh, and properly stored; buying only government inspected meats; sanitizing all food preparation and serving equipment; storing cleaning items and medicines separately; and routine checking for safety hazards.

0020
Health - an ounce of prevention Tel-Air Interests.
Miami, Fla. Tel-Air (1980). 1 videocassette (15 min.) : sd., col. ; 3/4 in. --. (NAL Call No.: HV854.F32 (no.5) F&N AV).
Abstract: Day care center staff and day care home providers are responsible for maintaining a healthy and safe environment in their child care programs. The importance of hygiene and the need for safety is emphasized by a review of kitchen sanitation practices, proper temperatures for storing foods, and basic safety precautions. Cleanliness of work areas and utensils, and an awareness of potentially hazardous sites must be maintained. Advance planning on how to react to emergency situations in day care centers and homes is also important; emergency procedures should be familiar and emergency numbers kept handy. Health rules include using only food that is clean, fresh, and properly stored; buying only government inspected meats; sanitizing all food preparation and serving equipment; storing cleaning items and medicines separately; and routine checking for safety hazards.

0021
Health, an ounce of prevention.
(Atlanta, Ga. U.S. Dept. of Agriculture, Food and Nutrition Service, Southeast Regional Office 1981?). NET funded -Designed to accompany the child care food program educational film series. 10 transparencies : col. ; 28-30 cm. + instructional materials (19 leaves : ill. ; 28-36 cm.) in envelope 31 x 41 cm. --. (NAL Call No.: HV854.F322 F&N AV no. 5 pt. 1).
Abstract: A 20-30 minute lecture/activity presentation, following the viewing of the film, "Health--An Ounce of Prevention," designed to teach day care center staff members and home providers basic rules of personal hygiene, good work habits, and how to correct improper habits or procedures. Transparencies illustrate content. The content outline provides lecture/discussion materials and directions for conducting activities and using handouts. (js)

0022
The Housefly EBEC.
Chicago Encyclopedia Britannica Educational Corp. 1967. 1 film reel (17 min.) : sd., col. ; 16 mm. (NAL Call No.: QL532.H6 1967 F&N AV).
Abstract: The common house fly carries many diseases, through visiting unsanitary places and then human food sources. Bacteria is carried on the fly's feet, hairy legs, body, ingested food which is then regurgitated to soften other food or passed out of the body in fecal matter. Fly eggs are deposited in decaying matter and hatch in 5 to 24 hours. They then go through three stages to become mature flies, all the time eating and living in decaying matter. Fly populations should be controlled by proper use of

insecticides, sanitation and waste and sewage treatment and disposal.

0023
How clean is clean?.
United States? : Mark-Maris, Inc., 198-? . "Mark-Maris, Inc. presents an educational series for food service personnel.". 34 slides : col. + 1 sound cassette (6 min. ; 1 7/8 ips., mono.) + 1 test sheet. (NAL Call No.: DNAL Slide no.139 F&N).
Abstract: This slide-cassette program is designed to emphasize work area cleanliness and personal hygiene for food service employees. The proper techniques for cleaning and sterilizing cooking and serving utensils and equipment are demonstrated. Hot water temperatures, rinsing, and storage methods designed to minimize microbial counts are presented. The viewer learns ways to improve his/her sanitation and washing procedures to reduce the potential spread of bacterial infection. (ls)

0024
Is a career in food preparation for you Counselor Films.
Philadelphia Counselor Films (1980?). 1 film reel (15 min.) : sd., col. ; 16 mm. --. (NAL Call No.: HF5381.I8 F&N AV).
Abstract: The food industry is growing and now employs over 2 million people in a broad range of specialized occupations. Workers are shown in all aspects of growing, harvesting, storing, preparing, processing, distributing, and serving food to demonstrate that career opportunities in this area involve widely varying skills. Young people are encouraged to explore different job options in food preparation: research, quality control, design engineering, food technology, food inspection, production, and distribution. Demands on this automated industry are increasing as the population expands and lifestyles change. New products on the market must meet high standards of nutritional quality and food safety. The industry needs skilled trade workers who have completed the necessary education, technical training, and apprenticeship. Anyone planning a career in food preparation should obtain as much information as possible about existing opportunities in this field. (nm)

0025
Let me take your temperature. Communications in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 35 slides : col. ; 2x2 in. & cassette (1-track, 13 min.). --. (NAL Call No.: RA601.L4 F&N AV).
Abstract: Temperature control is a vital part of producing, serving, and storing food. All food service workers should know the value of proper temperature. Control of temperature ensures food safety, food palatibility, successful food preparation, and sanitation. Daily testing of temperatures of refrigeration equipment, hot food, cold food, and dishwashing equipment is essential. Cooking equipment temperature tests should be conducted monthly. Failure to test and record temperatures can result in poor state inspections or sickness for customers or patients. Proper thermometers and testing procedures are explained.

0026
Louisiana food service training programtechnician training program /developed by Bureau of Food and Nutrition Services, Louisiana Department of Education and College of Home Economics, Louisiana Tech University.
Baton Rouge, La.? : Louisiana Dept. of Education, c1984. "Phase I of program"--List of unit titles.- Phase II (manager units) are under call no. TX943.L6. 1503 slides in 22 carousels : col. + 20 sound cassettes (336 min.) and 20 guides. (NAL Call No.: DNAL Slide no.243 F&N).

0027
Meal preparation and service Tel-Air Interest.
Miami, Fla. Tel-Air (1980). 1 videocassette (15 min.) : sd., col ; 3/4 in. --. (NAL Call No.: HV854.F32 (no.4) F&N AV).
Abstract: The importance of planning, scheduling and preparing meals so as to provide nutrition learning experiences for children in day care is emphasized. Day care center managers and cooks and home day care mothers are provided with information on prechecking menus, assembly of foods and utensils, use of recipe cards, measuring-, preparation-, and storage-techniques, and sanitation practices. In order to create a positive learning environment for children, meal service should be planned and organized. Children may be encouraged to try new foods by allowing them to help prepare and serve meals. Seasonings should be mild, foods should not be too hot or cold, and minimum portion sizes should be served. Adults should always be present to set an example for the children, in order that they develop good eating habits; food should never be used as punishment or reward.

0028
Meal preparation and service Tel-Air Interests.
Miami, Fla. Tel-Air (1980). 1 film reel (15 min) . sd., col. ; 16 mm. --. (NAL Call No.: HV854.F32 (no.4) F&N AV).
Abstract: The importance of planning, scheduling and preparing meals so as to provide nutrition learning experiences for children in day care is emphasized. Day care center managers and cooks and home day care mothers are provided with information on prechecking menus, assembly of foods and utensils, use of recipe cards, measuring-, preparation-, and storage-techniques, and sanitation practices. In order to create a positive learning environment for children, meal service should be planned and organized. Children may be encouraged to try new foods by allowing them to help prepare and serve meals. Seasonings should be mild, foods should not be too hot or

cold, and minimum portion sizes should be served. Adults should always be present to set an example for the children, in order that they develop good eating habits; food should never be used as punishment or reward.

0029
Meals microbes & you!written by Bob Gravani ; edited by Alison Wolanyk and Daryle Foster ; art by Donna Curtin. --. Gravani, Bob. Ithaca, N.Y. : Instructional Materials Service, Dept. of Education, Cornell University, 1984? . "A sanitation program for food service personnel"--script. 63 slides : col. ; 5 x 5 cm. + 1 script, 1 pamphlet. (NAL Call No.: DNAL Slide no.119 F&N).
Abstract: Slides, photographs and colorful illustrations are designed for food service personnel. The slides introduce the concept of food sanitation by highlighting such topics as the importance of safe food preparation, handling, and storage. The role of bacteria in foodborne diseases is discussed, as well as the need for good personal hygiene. Prevention methods, such as proper control of food temperatures, clean work surfaces, and minimized food handling are included in the presentation. A leader's guide and individual information booklets accompany the slide program. (ls)

0030
Microwave ovenstheory and use in foodservice / Carol Anne Dahl Sawyer . Sawyer, Carol Anne Dahl. Chicago, IL. : American Dietetic Assoc., 1983. 3 sound cassettes : analog, 1 7/8 ips, mono. + 1 study manual. (NAL Call No.: DNAL Audiocassette no.74 F&N).
Abstract: The basic concepts of microwave theory; the effects of microwaving on food; and techniques to improve the use of microwave ovens in foodservice systems are reviewed in this audiocassette study kit for dietitians from the American Dietetic Associa tion (ADA). Objectives and instructions for use of the study kit are outlined. Topics include 1) microwave theory-principles of microwave heating and microwaves' interactions with food (absorption, reflection, transmission); 2) the microwave-food interaction effect on food quality-- microbiological quality, nutritional quality, internal end temperature, moisture content, fat content, evaporative losses, yield, sensory quality; and 3) the systems approach to using microwave ovens in foodservice-- institutional foodservice applications (health care facilities, day care centers, college and universities, schools), space and labor requirements, safety and sanitation procedures, and considerations in effective management of microwave systems. Reprints of several research articles, definitions of key terms, and a number of tables and figures supplement the study kit materials.~ Study questions and answers and an approval form for continuing education credits from ADA are provided.

0031
Olives cost 2 cents a piece. J. Mitchell. -.
; Mitchell, Jane. Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 15 slides : col. ; 2x2 in. & cassette (1-track, 9 min.) & text. (NAL Call No.: TX911.3.C6504 F&N AV).
Abstract: The cost of wastage in food service is emphasized to give food service employees an idea of how to correct abuses. The chief food service expenses are raw food, labor, equipment, cleaning supplies, and paper and disposable supplies. Prevention of increased food costs is possible through, storing food properly, using exact amounts in recipes, cooking at correct temperatures, using correct equipment, weighing portions, and using leftovers. Correct operation, use, and cleaning of equipment lowers repair and replacement costs. Cleaning supplies should be used in correct amounts; dishwashers should be filled before use. Paper products and disposable supplies should be used conservatively. Labor costs are increased when employees lack concern for their work, poorly utilize and handle products and equipment, and are inefficient or unproductive. Wasted dollars mean smaller raises, higher taxes, and increased medical insurance costs.

0032
Operational methods and personnel management presented by the American Institute of Baking. --.
Manhattan, Kan. : AIB, c1979. Sound compatible for manual or automatic operation. 127 slides : col. + 1 sound cassette (15 min., 40 sec., mono.) + 1 script and 1 training guide. --. (NAL Call No.: DNAL Slide no.162 F&N).
Abstract: This slide program of personnel practices discusses the importance of the personal actions of food plant employees on the job. The program is designed for employees in food plant management. An organization's goals are listed as the correct management of the employees, materials, time, and money. Various leadership and management functions are discussed to help the manager with operational organization. In the program, these leadership functions are described as "Good Manufacturing Practices" and are presented as they relate to federal regulations. In addition, five operational methods are discussed as they affect the quality and safety of the finished food product. These five methods are: the receipt and storage of materials, the transfer and handling of materials, operational appearance, operational practices, and delivery practices. A script and training guide accompany the program. (ls)

0033
Orientation for commercial food service employees. Communications in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for

manual operation only. 81 slides : col. ; 2x2 in. & cassette (1-track, 22 min.) & text. --. (NAL Call No.: TX911.3.07 F&N AV).
Abstract: The orientation program for commercial food service employees relates successful job performance and income advancement to knowledge of food service practices. Short, topical lectures discuss general practices and procedures, as well as helpful performance hints. Topics include: 1) the employee's relationship to the customer and responsiveness to the customer's need for a clean, attractive environment and well-prepared, appetizing food; 2) the importance of maintaining a clean and neat personal appearance, and following hygenic practices; 3) the proper techniques for receiving and storing food to ensure quality and cost control; 4) the methods of quantity preparation of food that is consistently of high quality, tasty, and appetizing; 5) the safety factors involved in food service for accident avoidance; and 6) the rules for food and equipment sanitation that alleviate the dangers of contamination and disease.

0034
Orientation for health care food service employees. Communications in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 73 slides : col. ; 2x2 in. & cassette (1-track, 29 min.). --. (NAL Call No.: TX911.3.072 F&N AV).
Abstract: The orientation program for hospital food service employees gives general food service procedures with an emphasis on patient care. Eight lectures discuss 1) dietary department personnel and their responsibilities; 2) the importance of personal hygiene; 3) practices in receiving and storing food; 4) special diets that serve patients' nutritional needs; 5) food preparation methods that retain quality and nutritional value while enhancing appearance and flavor; 6) acceptable standards for patient tray service; 7) safety factors and the importance of common sense; and 8) sanitation and equipment cleaning specifications. The summary emphasizes the following key points: 1) every aspect of food service affects patient well-being; 2) the employee is the image of the dietary department; 3) nutrition is important in recovery from illness; 4) proper food receiving, storage, and preparation techniques must be followed to retain food quality; 5) correct food temperature in serving is essential; and 6) safety and sanitation procedures must be followed to avoid accidents and contamination.

0035
Orientation to food service and the health care field. D. Dunlop. -.
; Dunlop, Donald. Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 40 slides : col. ; 2x2 in. & cassette (1-track, 10 min.) & text. --. (NAL Call No.: TX911.07 F&N AV).
Abstract: Problems, situations and experiences of the food service department in a health care institution are explored. Health care institutions are dedicated to human welfare; food service plays an essential role in meeting patient needs. The food service worker must know the fundamentals of nutrition and understand the importance of food in health care. The primary purpose of the dietary department is to serve attractive, appetizing, and nutritious meals to patients. The individual performance of each food service worker influences the functioning of the whole institution. In addition to job knowledge, the food service worker should be aware of the guidelines to good staff relations which include personal hygiene, dependability, courtesy, and knowledge of personnel policies and job performance specifications.

0036
Patient tray service, pt. 1. Communications in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 22 slides : col. ; 2x2 in. & cassette (1-track, 9 min.) & text. --. (NAL Call No.: RA975.5.D5P3 Pt.1 F&N AV).
Abstract: Patient tray assembly, from doctor's orders to tray delivery and equipment sanitation, is examined with emphasis on tray accuracy and appearance. The doctor first prescribes a patient diet which is written on the dietary cardex and given to the dietary department. Two systems of tray labeling are used: 1) a tray ticket is used for non-selective menus and identifies patient, room number, diet type, food selection, and patient food and beverage preferences; 2) selective menus are used when patients are able to select their own meals. Each label/ticket may be used for nutrient intake monitoring. Each employee must understand his responsibility on the tray assembly line and have equipment, standard condiments, and supplies at hand. Food should be tasted for correct temperature; trays should be clean and appealing; items should be placed in proper order on trays. Tray accuracy is essential. Patients should receive the correct food and portions prescribed in their diets.

0037
People management--the foundation of good administration American Dietetic Association.
Chicago American Dietetic Association 1979. 1 sound cassette (60 min.) : 1 7/8 ips, mono. + study guide. (NAL Call No.: HF5549.P4 F&N AV).
Abstract: The tools and techniques for effective people management in foodservice occupations are examined in one part of a continuing education series on the many aspects of dietetics. Employee development and job satisfaction are emphasized as important to the attainment of personal and organizational goals; good communication

between employee and employer is propounded as the basis for successful administration. Models for describing human behavior are discussed; the Maslow Hierarchy of Needs and the Herzberg Motivation Hygiene Theory are outlined in the accompanying study guide. Interviewing techniques, orientation procedures, training and discipline methods, and management/union interactions are explored. Government regulations concerning hiring practices are discussed. Concerns of special importance to young employees are addressed, such as career involvement and opportunity. The study guide provides samples of organizational check lists, management tests, study questions, and a bibliography. (cj)

0038
Play it safe--keep it clean.
Nashville, TN : MedScene : American Educational Films distributor , c1986. "MedScene presents."~ "A Center for Health Studies production.". 1 videocassette (VHS) (14 min.) . sd., col. ; 1/2 in. (NAL Call No.: DNAL Videocassette no.163 F&N).
Abstract: Meeting deadlines under high pressure four to five times a day is a characteristic of food service and nutrition services departments in hospitals. Because of the intense activity, burns, cuts, falls and back injuries are not uncommon occurrences in the kitchen. To aid in avoiding these accidents, this videocassette illustrates safety measures. Proper use and cleaning of equipment, particularly steam tables and cutters are thoroughly discussed. Additionally, emphasis is placed on avoidance of bacteria and infections by keeping hands clean, wearing gloves if hands are cut and sanitizing work areas all part of the art of serving meals.

0039
Please do not smoke in the kitchen.
(Saipan, Trust Territory of the Pacific Islands) Nutrition Education and Training Program, T.T.P.I (1980?). NET funded ~Title in English, Trukese, Marshallese, Kosraean, Yapese, Palauan and Ponapean. 1 poster : col. ; 56 x 44 cm. (NAL Call No.: HV5740.P57 F&N AV).
Abstract: A glossy color photograph of 2 elementary school girls at the lunch serving line discourages smoking in the food preparation area. Title message appears in large print in English and below in Polynesian dialects (Trukese, Marshallese, Kosraean, Yapese, Palauan, Ponapean.) (js)

0040
Preventing food spoilage.
Culver City, Calif. : Comprenetics, 1972. Title from container. 1 film reel (15 min.) : sd., col. ; 16 mm. --. (NAL Call No.: DNAL Motion picture no.21 F&N).
Abstract: Why and how foods spoil, and why and how it can and should be prevented is discussed in an unanimated multiple choice format. Unclean/pitted utensils, incorrect food storage, time/temperature considerations, food line portion sizes, leftovers handling, cleaning chemical contaminations, and cleanliness, the subjects considered, are all geared to ultimately benefit the patient in a health care facility. (jdb)

0041
Prevention of slips & fallsAmerican Bakers Association. --.
Washington, D.C.? : The Association, 198-? . Slides numbered 3-78. 78 slides : col. + 1 sound cassette (10 min. : 1 7/8 ips., mono.). (NAL Call No.: DNAL Slide no.172 F&N).
Abstract: This slide program, presented by the American Bakers Association, is designed to teach food service employees in the baking industry methods of accident prevention. Specifically discussed are ways to prevent slips and falls on the job. The slides in this program provide on-site photography and narration. They depict various potential accidents at different points along the production line. The major causes of falls are listed as poor housekeeping, in attention, unsafe footwear, and the improper use of stairs. Viewers are encouraged to reduce the incidence of on-the-job accidents by slowing down, watching where they are going, and thinking safety. (lsp)

0042
Preventive maintenance Written and produced by the American Institute of Baking ; in cooperation with the American Society of Bakery Engineers . --.
Manhattan, Kansas? : American Institute of Baking, 1979. Vol. 6. 103 slides : col. + 1 sound cassette (14 min., 20 sec. : 1 7/8 ips., mono.) + 1 script, training guide. (NAL Call No.: DNAL Slide no.159 F&N).
Abstract: This program is designed for food plant personnel involved in the maintenance of food processing equipment. Slides of workers in a food plant present a planned program of checks, services, and repairs designed to prevent equipment failure in food processing operations. Information is presented regarding good cleaning procedures, keeping a complete file on each piece of equipment, implementation of a routine inspection schedule, and the execution of a comprehensive employee training program on preventive maintenance. After viewing the slide program, the employee will understand the importance of preventive maintenance and will have learned pertinent information to prevent equipment failure. (ls)

0043
Principles of food service, program 1, sanitation, safety, and economy. Butterick. -.
New York Butterick 1977. Sound accompaniment compatible for manual and automatic operation. 4 rolls : col. ; 35 mm. & 4 cassettes (2-track, 39 min.). (NAL Call No.: TX943.P7 Pt. 1 F&N AV).
Abstract: Part of an occupational education program series, present and

future food-service employees are lead to an understanding of the essential principles to become competent and fulfilled. "Food Service, Meals for Millions" shows the scope of the industry, in terms of meeting human needs and job opportunities. The importance of sanitation is discussed in ~ , emphasizing the why of sanitation along with specific practices to follow. "Safety, It's No Accident" shows potential hazards in the food service industry and stresses the individual worker's responsibility to know and follow safe work practices. In filmstrip ~ , control of waste and inefficiency are shown as a way to make food service workers' jobs easier and more secure.

0044
Recipes, portion control and cleaning cost. Communication in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 13 slides : col. ; 2x2 in. & cassette (1-track, 9 min.). (NAL Call No.: TX911.3.C65R4 F&N AV).
Abstract: Cleaning costs are influenced by the use of cleaning supplies by food service workers. Costs are controlled when workers 1) use the right product for the job; 2) read instructions on the label; 3) follow the instructions carefully; 4) use a recipe (the directions) to mix the correct amount of the product with water; 5) know the correct contents and use the automatic dispensers; and 6) rinse equipment with clean water after each use. Workers should be aware that cleaning products are made to do certain jobs and are expensive. Chemicals in cleaning agents are potentially dangerous and can cause injury if improperly used. Products should never be mixed together. Protective equipment and precautions are necessary for effective cleaning agent use.

0045
Sanitation & hygiene for dining room personnelproduced by National Educational Media, Inc. --.
Chatsworth, Calif. : NEM, 198-? .
"Professional food preparation and service program."~ "FS-164" - container.
1 film reel (14 min) : sd., col. ; 16 mm. (NAL Call No.: DNAL Motion picture no.60 F&N).
Abstract: The basic principles of proper hygiene as they relate to dining room personnel in the food service industry are examined in this film. Personal cleanliness, dining room cleanliness, proper handling of dishes and service ware, and the importance of frequent hand washing are among the main topics of the film. Viewers are taught basic food handling techniques to encourage optimum sanitation in the dining area. (ls)

0046
Sanitation & hygienebasic rules. --.
Chatsworth, Calif. : National Educational Media, c1981. FS154. 1 film reel (10 min.) : sd., col. ; 16 mm. --. (NAL Call No.: DNAL Motion picture no.28 F&N).
Abstract: This film covers the basic rules of sanitation as they relate to employees in the food service industry. People are the main sources of food-bourne illnesses, in addition to, insects, such as cockroaches and flies. Improper handling, preparing, and storing of food are also potential health dangers. Personal hygiene, limited contact with food, and maintenance of clean, dry work surfaces should be additional considerations taken in order to achieve optimum sanitary surroundings. (ls)

0047
Sanitation & hygienewhy the importance? --.
Chatsworth, Calif. : National Educational Media, 1981. Title from container.~ "FS-153.". 1 film reel (8 min.) : sd., col. ; 16 mm. (NAL Call No.: DNAL Motion picture no.29 F&N).
Abstract: Proper sanitation is an important aspect of the food service industry. This film stresses the importance of adequate sanitation measures for employees of the food service industry, in order to reduce the risk of food spoilage and possible disease outbreak. Public health is cited as the primary consideration of proper sanitation. The importance of proper hygiene is discussed in relation to the handling and serving of food. Proper food handling and storage procedures are considered, relating to proper cooking and storage temperatures, as well as maintenance of clean equipment, work surfaces, and cooking and serving utensils and containers. (ls)

0048
Sanitation and safety.
Tarrytown, N.Y. : Prentice-Hall Media, 1980. A Jam Handy presentation of Prentice-Hall Media.~ Title from container.~ Sound accompaniment compatible for both automatic and manual operation. 2 filmstrips (145 fr.) : col. ; 35 mm. + 2 sound cassettes (26 min.) + 1 guide + reproducible masters of follow-up activities and vocabulary lists. (NAL Call No.: DNAL Filmstrip no.12 F&N).
Abstract: This two-part filmstrip presentation is designed for workers in food service kitchens. It may also be used to prepare students for careers in food service by providing them with basic knowledge and skills. The first filmstrip emphasizes the importance of good sanitation practices both to the customers and to the workers. The second filmstrip presents the hazards encountered in commercial kitchens, and students are given suggestions on how to cope with them. The program includes a set of reproducible masters for follow-up activities and vocabulary lists, and an instructor's manual.

Sanitation and safety in food service.
Tarrytown, N.Y. : Prentice-Hall Media, c1984. "1347.". 1 videocassette (15 min.) : sd., col. ; 3/4 in. + 1 program guide. --. (NAL Call No.: DNAL Videocassette no.24 F&N).
Abstract: Workers in a food service setting demonstrate safety and sanitation practices in this audiovisual presentation. The need for cleanliness is explained with a discussion of potential food contaminants; contamination prevention methods, including personal hygiene practices, and the cleaning of equipment, food, and containers are illustrated. Safety hazards in commercial kitchens are identified, and work procedures to forestall accidental injuries are demonstrated. An accompanying program guide provides a summary of the videotape and exercises to reinforce the concepts presented. (lg)

0050
Sanitation for foodservice workers. T. Richardson. -.
; Richardson, Treva. Evanston, IL T. Richardson 1976. 187 slides : col. ; 2x2 in. & texts. (NAL Call No.: TX943.S2 F&N AV).
Abstract: The slide presentation explains the basics of sanitation in food service. Food-related diseases may be caused by bacteria, communicable diseases, and pests. Growth of bacteria and the hazards to food caused by pests are illustrated. Disease prevention is demonstrated in sections on proper dishwashing and sanitizing of equipment and utensils, correct methods of pest control, and personal hygiene. It is suggested that knowing the dangers of bacteria, knowing the correct procedures to avoid the dangers, and consistently using these procedures, results in disease control.

0051
Sanitation sense a Jam Handy presentation of Prentice-Hall Media.
Tarrytown, N.Y. Prentice-Hall Media, Inc. 1980. Sound accompaniment compatible with manual and automatic operation. 1 filmstrip (74 fr.) : col. ; 35 mm. + 1 sound cassette (13 min., 30 sec.) + instructor's guide + reproducible masters. --. (NAL Call No.: TX911.F58 no. 1 F&N AV).
Abstract: Personal hygiene, appropriate clothing, basic sanitation principles, and a typical health inspector's report are the topics of this first filmstrip in a series on foodservice skills and equipment. Various contaminants, such as insecticides, bacteria, yeast, and particles, are identified and illustrated. Techniques to control bacteria, clean equipment and dishes, and maintain sanitary food-storage and garbage areas are also covered. The elements of basic sanitation regulations and a health department inspection conclude the presentation. An instructor's guide and reproducible masters of follow-up materials are also included. (kbc)

Sanitationit's your responsibility /Advantage Media. --.
Los Angeles, CA : Advantage Media, Inc., 1985. 3 film reels (32 min.) : sd., col. ; 16 mm + 1 facilitator's guide (loose-leaf in binder) + 25 review questions, 25 checklists per module. (NAL Call No.: DNAL Motion picture no.87 F&N).
Abstract: A 3 part videotape series entitled "Sanitation: it's your responsibility" designed for the food service industry. Each module consists of a film, facilitator's guide, and pre and post tests for the viewer. Module I entitled "Preventing Food Borne Disease" is an introduction to the elements of sanitation. It gives examples of do's and dont's in preventing food borne illnesses. The major discussion topics presented are: conditions necessary for disease-producing bacteria to grow; sanitary handling and storage of foods; and specific precautions to take with canned foods, fresh fruits and vegetables. "Keeping Microbes in Check" is Module 2 and specifically addresses: how to keep contamination routes closed to dangerous microorganisms; the proper handling of raw foods and equipment used with raw foods to prevent them from cross contaminating cooked foods; and other potential hazards found in food service operations. Module 3 entitles "Personal Hygiene in Food Service" presents the essential principles of keeping the food service worker from being the cause of food borne illnesses. The qualifications of food handling jobs include good sanitary habits and good health. The viewers learn they are able to prevent food contamination more effectively because they are more aware of how their own actions can affect the risk of contamination.

0053
Selecting and preparing turkey for roasting produced by the Northwest Regional Educational Laboratory.
Portland, Or. Northwest Regional Educational Laboratory 1981. Title on container: Selecting and preparing turkey for cooking -Supported in part by U.S. Department of Agriculture, Food and Nutrition Service. 1 film loop (Fairchild) (23 min) : sd., col. ; 8 mm. + study guide and tests. --. (NAL Call No.: TX945.E29 F&N AV ser. 1A no. 2).
Abstract: Techniques for selecting and boning turkey are presented for school food service workers. Points to remember include: thawing; boning (selection and care of appropriate equipment, how to bone various pieces); preparing for roasting (rolling boned turkey); making stock; sanitation; and how to make a roux for thickening sauces and gravies. Pre- and posttest are included. (kbc)

0054
Serving food.
; Little, David. Kansas City, Mo. RMI Media Productions, Inc. (1976). Sound accompaniment for automatic operation only. 109 slides : col. ; 1 sound cassette (10 min.). --. (NAL Call No.:

TX881.S41 F&N AV).
Abstract: An educational presentation on foodservice illustrates that these operations depend on 2 important employee responsibilities: appearance and presentation. Appearance includes personal hygiene, care of hands and feet, and wearing proper uniform. Presentation includes knowing the job (foods offered, prices, preparation time needed), being polite and having good manners, and responding to the customer needs (even when he is rude). (kbc)

0055
Slow cooking Production Guild.
; Holloway, Mary. Kansas City, Mo. RMI Media Productions 1980. 1 videocassette (14 min.) : sd., col. ; 3/4 in. + teacher's guide + recipes. --. (NAL Call No.: TX656.S512 F&N AV no. 1).
Abstract: An educational kit describes the culinary benefits of slow cooking, and how the pace of modern times has emphasized the opposite virtues. The electric slow cooker can reactivate the popularity of slow cooking. The slow cooker usually is made of stoneware, with an electric element wrapped around the sides. The stoneware transfers the heat from the electric element slowly and evenly to the food. Slow cooking cooks gently and evenly, without the need for constant attention. Slow cookers are intentionally slow (requiring up to 12 hours) but they can make economical, delicious entrees from inexpensive meats. The types, operation, and cleaning of slow cookers are discussed. Three recipes are demonstrated (chili, strawberry fruit leather, beef jerky) to illustrate the proper use of the slow cooker. (wz)

0056
Slow cooking Production Guild.
; Holloway, Mary. Kansas City, Mo. RMI Media Productions 1980. Sound accompaniment compatible with automatic operation only. 69 slides : col. + 1 sound cassette (14 min.) + teacher's guide + recipes. --. (NAL Call No.: TX656.S511 F&N AV no. 1).
Abstract: An educational kit describes the culinary benefits of slow cooking, and how the pace of modern times has emphasized the opposite virtues. The electric slow cooker can reactivate the popularity of slow cooking. The slow cooker usually is made of stoneware, with an electric element wrapped around the sides. The stoneware transfers the heat from the electric element slowly and evenly to the food. Slow cooking cooks gently and evenly, without the need for constant attention. Slow cookers are intentionally slow (requiring up to 12 hours) but they can make economical, delicious entrees from inexpensive meats. The types, operation, and cleaning of slow cookers are discussed. Three recipes are demonstrated (chili, strawberry fruit leather, beef jerky) to illustrate the proper use of the slow cooker. (wz)

0057
South Dakota school foodservice training projectdeveloped under the direction of the South Dakota Department of Education and Cultural Affairs, Division of Elementary and Secondary Education, School Foodservices.
Pierre, S.D. : The Dept. , 1976. Accompanying manual is shelved at E-3186. 8 sound cassettes (294 min.) : 1 7/8 ips ; 3 7/8 x 2 1/2 in., 1/8 in. tape + 1 manual (165 p). (NAL Call No.: DNAL FNC LB3475.S6 F&N AV).
Abstract: Educational materials for training South Dakota school foodservice personnel are comprised of 8 units of study: 1) history, philosophy, and regulations; 2) nutrition; 3) menu planning; 4) purchasing and storage; 5) quantity food preparation; 6) sanitation and safety; 7) human relations and commuications; 8) nutrition education. The training package contains an 8-unit manual and cassette tapes for each unit. Each unit includes worksheets and suggestions for activities. The materials are designed to vice training.

0058
Speed cookery Production Guild.
; Holloway, Mary. Kansas City, Mo. RMI Media Productions 1980. 1 videocassette (16 min.) : sd., col. ; 3/4 in. ; + teacher's guide + recipes. --. (NAL Call No.: TX656.S512 F&N AV no. 5).
Abstract: An educational kit describes rapid food preparation from the basic food groups using appliances such as the pressure cooker, the microwave oven, and the convection oven. These appliances can prepare food in a fraction of the time normally required; for example, preparing 4 baked potatoes in a microwave oven, a pressure cooker, a convection oven, and a conventional oven, takes 12, 15, 30-40, and 60-70 minutes, respectively. The type, assembly, operation, and cleaning of speed cookery appliances are discussed. Recipes are described to illustrate the use of a convection oven (honey-glazed chicken) and a pressure cooker meal (chicken breasts, herbed rice, steamed carrots). (wz)

0059
Storing foods a Jim Hardy presentation of Prentice-Hall Media.
Tarrytown, N.Y. Prentice-Hall Media, Inc. 1980. Sound accompaniment compatible with manual and automatic operation. 1 filmstrip (67 fr.) : col. ; 35 mm. + 1 sound cassette (14 min.) + instructor's guide + reproducible masters. --. (NAL Call No.: TX911.F58 no. 3 F&N AV).
Abstract: Principles and techniques of food storage are discussed. Job responsibilities of the storeroom clerk are demonstrated and include: recognizing the different types of foods (dry, canned, perishable) and non-food items; logging in deliveries; grouping and placing stored foods using the FI-FO (first-in, first-out) principle; storing non-food items (soap, detergents); sanitizing the storeroom; securing the storeroom; and keeping accurate records.

Step-by-step procedures for preparing monthly inventories are discussed. Teacher-directed and follow-up activities with reproducible masters and a vocabulary list are included. (kbc)

0060
Storing our products.
United States? : Mark-Maris, Inc., 198-? . "Mark-Maris, Inc. presents an educational series for food service personnel."- 670118. 28 slides : col. + 1 sound cassette (8 min. : 1 7/8 ips., mono.) + 1 test sheet. (NAL Call No.: DNAL Slide no.150 F&N).
Abstract: This slide-cassette program takes place in a food service kitchen and is designed for employees of the food service industry. The goals of this program are to teach the employee proper storage procedures and temperatures for food products. Long-term frozen foods must be stored at lower temperatures than short-term frozen foods. Foods should be properly wrapped to protect them from dehydration and/or freezer burn. Edible products and cleaning agents should always be stored separately and containers should prevent rodents and insects from destroying or contaiminating the product. Storage areas should be routinely cleaned and stock should be rotated. Finally, employees are told to label and date all food items stored. (ls)

0061
Washing dishes.
(Saipan Trust Territory of the Pacific Islands Nutrition Education and Training Program, Food and Nutrition Service Office 1980?). NET funded. 1 poster : b&w ; 59 x 45 cm. (NAL Call No.: TX911.3.S3W37 F&N AV).
Abstract: Glossy black and white drawings with simple descriptions illustrate the 3-step dishwashing and disinfecting procedure using minimal equipment. (js)

0062
You are the hospital Communications in Learning. -.
Buffalo Communications in Learning 1975. Sound accompaniment compatible for manual operation only. 17 slides : col. ; 2x2 in. & cassette (1-track, 10 min.). --. (NAL Call No.: RA975.5.D5Y6 F&N AV).
Abstract: Three public relations professionals discuss ways hospital food service workers affect the institution's image. Food service is an impressionable area of work. Contact is made, directly or indirectly, with patients, doctors, volunteers, visitors, and the general public. Food service workers can ensure a good image through 1) taking pride in and paying attention to work and service; 2) keeping supplies ready; 3) keeping clean and neat tables in the cafeteria; 4) following proper hygiene and sanitation practices; and 5) mantaining a neat personal appearance and a friendly attitude. Food service workers can help to create a favorable hospital image by taking pride in themselves and their department's work and products.

0063
Your sanitation responsibilities.
United States? : Mark-Maris, Inc., 198-? . "Mark-Maris, Inc. presents an educational series for food service personnel.". 39 slides : col. + 1 sound cassette (11 min. : 1 7/8 ips., mono.) + 1 test sheet. (NAL Call No.: DNAL Slide no. 138 F&N).
Abstract: This slide-cassette program is designed to emphasize the importance of good sanitation procedures for food service employees. Personal hygiene is stressed as one of the most important aspects of food service sanitation. Slides depict employees in a food service kitchen following proper and improper sanitation practices. The major emphasis of this program is a discussion of food contamination due to poor personal hygiene, coughing, sneezing, or scratching one's self while handling food. In addition, proper storage of food is briefly discussed. (ls)

Dunlop, Donald. 35
Gravani, Bob. 29
Holloway, Mary. 55, 56, 58
Little, David. 14, 15, 54
Mitchell, Jane. 31
Olsen, M.-Reid, R.-Mayo, C. 8
Richardson, Treva. 50
Sawyer, Carol Anne Dahl. 30